

Certificate
IN
FOOD HYGIENE

The following person completed the above training,
online, through social-care.tv on April 28th 2021

Silvija Radanovic
and achieved 90%

THIS COURSE SYLLABUS INCLUDES:

- Importance of good food hygiene
- Legal duties
- Food policy
- Poor food hygiene
- Good food hygiene
- At risk groups
- Food hazards
- Bacteria
- Pathogenic bacteria
- How bacteria multiply
- The Danger Zone
- Types of contamination
- How to prevent bacteria multiplying
- Keeping out of the Danger Zone
- Food deliveries
- Food storage
- Food preparation
- Food cooking
- Temperature probes
- Food cooling
- Food holding
- Food re-heating
- Food serving
- Personal hygiene
- Hand washing
- Tackling pests
- Food premises
- Food equipment
- Food boards
- Cleaning
- Disinfecting
- Managing waste



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Contributes to Care Certificate Standards 8 & 15



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